

***Big Fat Juicy Chicken Thighs  
with Maple-Mustard-Sesame Marinade***

**Marinade:**

1 cup GF-Low Sodium Tamari Sauce  
½ cup Apple Cider Vinegar  
1/3 cup Mild Asian Toasted Sesame Oil (such as Trader Joe's)  
1/3 cup Pure Maple Syrup  
2 Tablespoons Dijon Mustard  
2 Fat Cloves Garlic, peeled  
4 Scallions, trimmed and coarsely chopped  
1 teaspoon Ground Cumin, optional

**Chicken:**

12 organic bone-in, skin-on, chicken thighs, rinsed

In a blender or food processor, combine marinade ingredients. Blend until smooth.

Place chicken in a 9"x12" ceramic or glass baking dish, large plastic container, or 2-gallon Ziploc bag. Spoon over marinade. Cover and marinate 4 hours in refrigerator, or overnight.\*

**\*Do not marinate raw chicken in fridge longer than 24 hours. Never marinate in aluminum, or metal container. Never freeze raw chicken in marinade, then defrost later.**

Preheat oven to 450° F. Line a half-sheet pan with parchment paper. Roast chicken, skin side up, 30 minutes; turn over and cook 10 more minutes. [Watch Cooking time!! Time varies with size of chicken thighs!]

Fully cooked chicken should be tender, and easily release from the bone, and run clear juices when pierced with a fork.

Delicious BBQ'd on the grill! Chicken is yummy next day, served cold!

Serves: about 6. Depends on diners' appetites!